

This Free E-Book is brought to you by Natural-Aging.com.

100% Effective Natural Hormone Treatment
Menopause, Andropause And Other Hormone Imbalances
Impair Healthy Healing In People Over The Age Of 30!

Wonderful Holiday Recipe Ideas

By Dawn Connors

Wonderful Holiday Recipe Ideas

by: **Dawn Connors**

The Holiday Season is upon us and soon we will be frantically searching for yummy recipes to serve our family and friends. Many of the leading food manufacturers have spent 1000's of hours testing and perfecting recipes for you to enjoy.

The recipes below are a few of my favorites and may become yours too!

Basic Bread Stuffing 1 cup butter or margarine 1/2 cup onion, chopped 1 1/2 cups celery, chopped
12 cups bread cubes, white and whole-wheat bread 2 tbsp. McCormick® Parsley Flakes 1 tbsp.
McCormick® Bon Appetit Seasoning 1 1/2 tsp. McCormick® Poultry Seasoning 1/2 tsp. McCormick®
Ground Black Pepper 1/2 cup chicken broth

1. Melt butter in large skillet or Dutch oven, add onion and celery, and sauté until onion is transparent.
2. Place bread cubes, parsley, Bon Appétit, poultry seasoning, and pepper in large bowl and toss to combine. Add to onion mixture and chicken broth and toss to coat bread cubes lightly.
3. Stuff loosely into neck and breast cavities of bird and truss bird. As an alternative, place stuffing in casserole, cover, and bake with turkey or chicken during last 45 minutes of cooking.

Variations:

Herb Stuffing: Add 1 of following to bread cubes: 2 teaspoons Rubbed Sage, 2 teaspoons Ground Thyme, or 2 teaspoons Ground Marjoram.

Wonderful Holiday Recipe Ideas

Chestnut Stuffing: Wash 1/2 pound chestnuts and cut slits on both sides of shells. Bake in 500 degree F oven 15 minutes. Cool. Remove shells and skin from nuts and place nuts in salted water. Cover and boil 20 minutes. Drain and finely chop. If preferred, use canned chestnuts, drained and chopped. Toss with bread cubes.

Oyster Stuffing: Cook 1/2 to 1 pint small or medium– size oysters in oyster liquor until the edges of oysters curl. Drain and chop or leave whole as preferred. Toss with bread cubes.

Makes 8 cups

This recipe courtesy of McCormick, Inc.

Glazed Sweet Potatoes

Prep: 5 mins – Ready In: 17 mins 1/2 cup maple–flavored syrup 1 Tbsp. butter or margarine 1 can (40 oz.) sweet potatoes, drained

BRING syrup and butter just to boil in large skillet on medium heat. Reduce heat to low; simmer about 2 minutes.

ADD sweet potatoes. Cook on low heat 10 minutes, gently turning sweet potatoes frequently to glaze. Garnish with pecan halves, if desired.

Makes 6 servings

This recipe courtesy of Kraft Foods.

Granny Shaffer`s Black Walnut Fudge Pie 3 eggs 1 cup sugar 1 cup dark corn syrup 1/2 cup cocoa

2 Tbsp. melted butter 1 tsp. vanilla 2 cups Hammons Black Walnuts 10–inch unbaked pie shell

Beat eggs slightly; add sugar, syrup, cocoa, melted butter and vanilla. Whisk until thoroughly mixed. Measure black walnuts into unbaked pie shell; cover with chocolate mixture.

Bake one hour at 350 degrees. Cool to room temperature.

Serve with whipped cream or ice cream.

Makes one 10–inch pie – 8 servings

This recipe courtesy of Hammons Black Walnuts.

Wonderful Holiday Recipe Ideas

Spiced Holiday Coffee

Prep: 5 mins – Ready In: 5 mins 1/3 cup MAXWELL HOUSE Coffee, any variety 1/2 tsp. ground cinnamon 1/8 tsp. ground cloves 1/4 cup orange marmalade 3 cups cold water

PLACE coffee, cinnamon and cloves in filter in brew basket of coffee maker. Place marmalade in empty pot of coffee maker.

PREPARE coffee with cold water. When brewing is complete, stir until well mixed. Pour into large cups or mugs.

Serve with sugar, if desired.

Makes 6 servings

This recipe courtesy of Kraft Foods.

Dawn Connors owns and operates **Back of the Box Recipes** web site where you will find hundreds of brand name recipes from leading manufacturers and producers. For more recipe ideas visit her web site at:

Back of the Box.

Best Recipes: Holiday Mint Brownies

By Donna Monday

It's Christmas time and everything is getting the decorative treatment: including brownies.

This simple recipe for Holiday Mint Brownies is a fun way to turn ordinary brownies into an extraordinary festive treat. The flavors are wonderful with chocolate mint chips and cream cheese frosting. Plus, you can have fun decorating them with decorating gel and candies.

Best of all, these brownies are an easy holiday cookie recipe to make. Any brownie lover will enjoy these special holiday brownies.

Holiday Mint Brownies 1 1–pound 5 oz pkg fudge brownie mix ½ cup mint flavored chocolate chips ½ cup water ½ cup oil 1 egg 1 16 oz can cream cheese frosting (or vanilla frosting) 5 (.68 oz) tubes green decorating gel 1 to 2 tablespoons (84) cinnamon candies or small red decorator candies

Wonderful Holiday Recipe Ideas

Directions

Preheat oven to 350 degrees.

Line a 13x9-inch pan with foil so edges extend over pan; grease bottom only of foil.

In large bowl, combine brownie mix, chocolate chips, water, oil and egg; beat 50 strokes with spoon. DO NOT UNDERMIX. Spread in greased foil-lined pan.

Bake for 31–33 minutes. Cool 1 hour or until completely cooled.

Frost brownies. Freeze 1 hour.

Remove brownies from pan by lifting foil; peel off foil. Cut brownies into squares or cut diagonally into diamond shapes.

Outline each brownie with green decorating gel. Place 3 red candies in the corner or middle of each brownie. Store in a single layer in covered container, in a cool place.

Makes 28 brownies.

Copyright 2004

Donna Monday

Got a brownie craving? Satisfy it here

Related Content:

[Best Recipes: Holiday Mint Brownies](#)

[How Can You Deal With Your Holiday Stress?](#)

[Easy To Find Recipe Message Boards](#)

[My Mother's Recipe Box](#)

[Valentines Day! The Sweet and Romantic Holiday](#)

Read more Content at

Related Products:

[Bread And Biscuit Baker's And Sugar-Boiler's Assistant](#)

[Vegetarian Recipe Book](#)

[Palmistry](#)

[The Big Book Of Cookie Recipes](#)

[The First and Second Adam](#)

: A genuine resource center for Quality Ebooks and Softwares



This Free E-Book has been brought to you by Natural-Aging.com.

100% Effective Natural Hormone Treatment
Menopause, Andropause And Other Hormone Imbalances
Impair Healthy Healing In People Over The Age Of 30!